

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1 - 45 (canceled)

Claim 46 (new): A method for producing baked articles that are glossy-brown at least at given sites, which comprises the steps of:

producing an at least partly baked, dimensionally stable shaped pre-product by baking a portion of a raw dough mix or baking mix until, at least at the surface, gelatinization and substantial drying and thus solidification and stabilization of its shape has taken place;

treating the pre-product with lye to produce an intermediate product with lye-treated sites; and

baking the intermediate product to produce a glossy, browned covering layer on the lye-treated sites and, optionally, to reduce the moisture content in a depth of the intermediate product.

47 (new): The method of claim 46, further including the step of applying a sprinkled material to the intermediate product prior to the baking step.

Claim 48 (new): The method according to claim 46, wherein the producing step further includes baking a raw dough piece having a shape corresponding to a shape of an article to be produced until the resultant pre-product has a residual moisture of 1 - 29% by weight.

Claim 49 (new): The method according to claim 48, which comprises baking the raw dough piece to a residual moisture of 1.5 - 18% by weight.

Claim 50 (new): The method according to claim 46, wherein the step of producing the pre-product comprises mechanically reshaping a portioned, raw dough piece into a shape corresponding to a shape of an article to be produced and baking the reshaped dough piece to a residual moisture of 1 - 29% by weight.

Claim 51 (new): The method according to claim 51, which comprises baking the reshaped dough piece to a residual moisture of 1.5 - 18% by weight.

Claim 52 (new): The method according to claim 46, wherein the step of producing the pre-product further includes baking a raw dough mix or baking mix in portions in a baking mold defining a shape of an article to be produced to form a pre-product having a residual moisture of 1 - 6% by weight.

Claim 53 (new): The method according to claim 52, which comprises baking the pre-product to a residual moisture of 1.5 - 4% by weight.

Claim 54 (new): The method according to claim 46, wherein the producing step further includes baking a raw dough mix or baking mix in portions between opposing baking surfaces of a closed waffle baking mold to form dimensionally stable, shaped bodies having a residual moisture of 1 - 6% by weight.

Claim 55 (new): The method according to claim 54, wherein the shaped bodies are baked to a residual moisture of 1.5 - 4% by weight.

Claim 56 (new): The method according to claim 46, wherein the pre-product includes a baked piece being selected from a group consisting of baked pieces made for baked goods, baked pieces made for bakery goods and baked pieces made for filled bakery goods.

Claim 57 (new): The method according to claim 46, wherein the pre-product is a finished bakery product.

Claim 58 (new): The method according to claim 57, wherein the finished bakery product is selected from a group consisting of biscuits, crackers, pretzels, baked sticks, and baked waffles.

Claim 59 (new): The method according to claim 46, wherein the pre-product includes baked pieces that have been temporarily stored and chilled.

Claim 60 (new): The method according to claim 46, wherein the pre-product includes baked pieces that have been temporarily stored frozen.

Claim 61 (new): The method according to claim 46, wherein only one side of the pre-product is treated with lye during the production of the intermediate product, resulting in producing the glossy-brown covering layer on only one side, at least at given locations.

Claim 62 (new): The method according to claim 46, wherein the treating step includes the steps of:

(a) treating the pre-product with lye on only a first side of the pre-product;

(b) heating the treated preproduct created in step (a);

(c) after step (b), treating, with lye, a second side of the pre-product opposite the first side treated in step (a); and

(d) heating the treated pre-product created in step (c) to create the intermediate product.

Claim 63 (new): The method according to claim 62, wherein step (d) further includes shielding the first side while heating the treated pre-product created in step (c).

Claim 64 (new): The method according to claim 46, wherein the baking step includes heat treating the intermediate product with hot air.

Claim 65 (new): The method according to claim 46, wherein the baking of the intermediate product includes the steps of:
heating an outer skin of the intermediate product with hot air or infrared radiation up to a temperature at which gloss and color are produced at the lye-treated sites, and subsequently, heating an interior of the intermediate product with microwave

or dielectric treatment in order to decrease the moisture content therein.

Claim 66 (new): The method according to claim 46, wherein the lye used in the treating step includes a lye solution admixed with at least one of modified starch and modified cereal flour.

Claim 67 (new): The method according to claim 46, which comprises chilling the pre-product prior to the treating step.

Claim 68 (new): The method according to claim 46, which comprises freezing the pre-product prior to the treating step.

Claim 69 (new): The method according to claim 46, wherein the producing step, treating step and baking step are carried out in a single production line.

Claim 70 (new): An article having a glossy-brown surface, at least at given sites, produced with the method according to claim 46.

Claim 71 (new): A food product having a glossy-brown surface, at least at given sites, comprising:

a baked article formed from a baked pre-product, treated with lye at the given sites, and further baked;

the baked pre-product comprising a baked dough mix or baking mix; and

the glossy-brown surface being produced at the given sites by the further baking.

formed by baking and subsequently further heat-treated shaped body made from dough mix or baking mix, wherein the baked and further heat-treated body has been lye-treated, at least at given sites thereof, after the baking operation, the shaped body having a glossy, browned covering layer on the given lye-treated sites.

Claim 72 (new): A container product having a glossy-brown surface, at least at given sites, comprising:

a baked article formed from a baked pre-product, treated with lye at the given sites, and further baked;

the baked pre-product comprising a baked dough mix or baking mix; and

the glossy-brown surface being produced at the given sites by
the further baking.